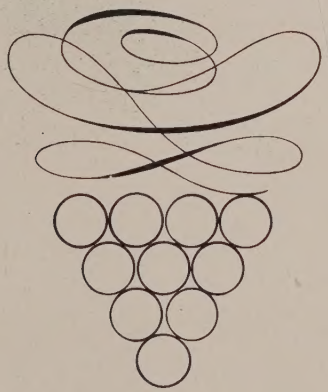
CODORNÍU

1551/1872

IMAGE AND PRESENCE OF CODORNÍU



1551 / 1872

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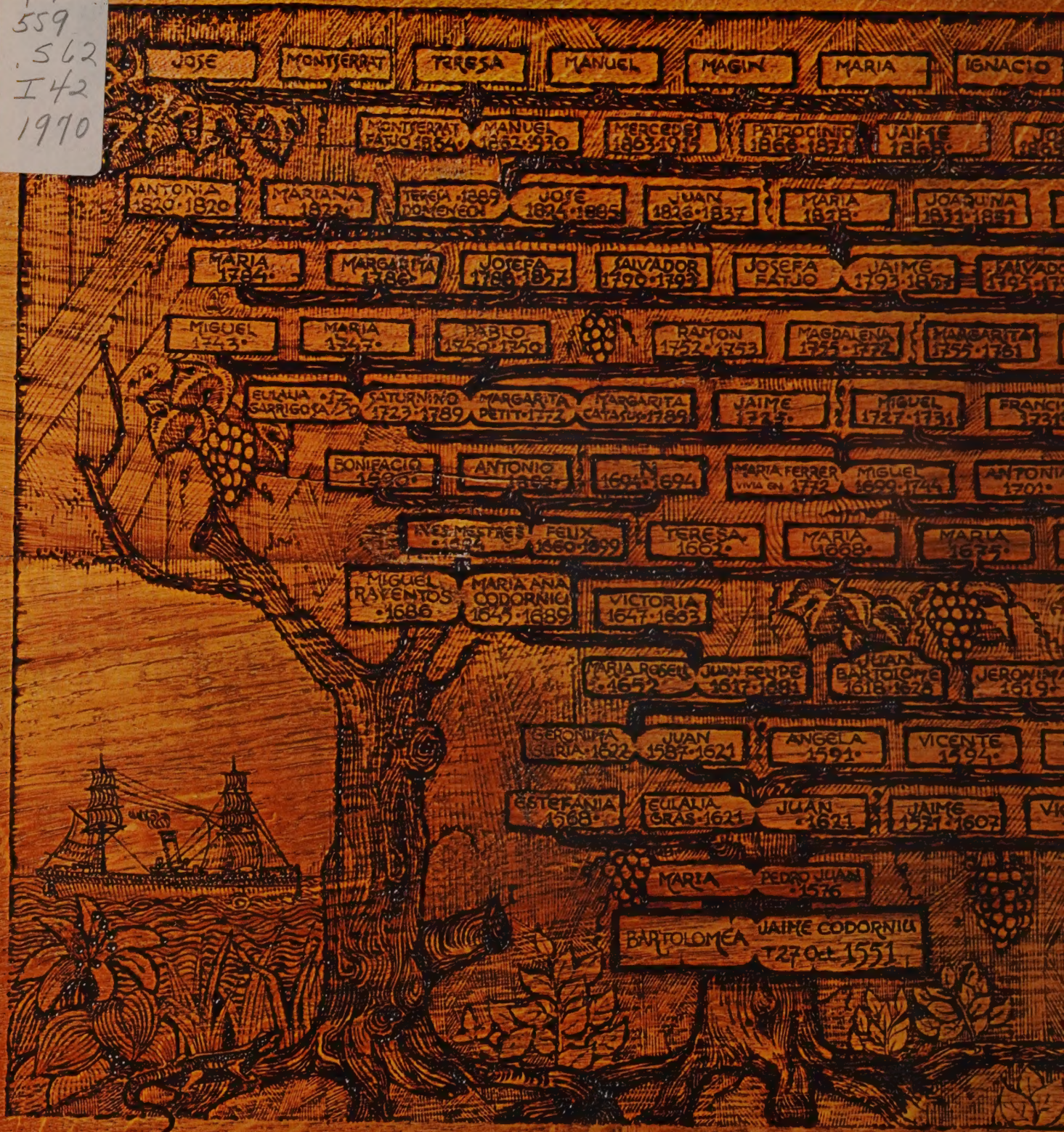


LUIS
DOLORES
JESUS
ASUNCION
1871-1872
ASUNCION
1872-
RAMON
1873-1873
SALVADOR
1835-
JAIME
1839-1848
ENGRACIA
1841-1881
CAMILO
1843-
ANTONIA
1800-1814
TERESA
1803-1805
ISIDRO
SATURNINO 1805
TERESA
1759-
ROSA
1761-1764
MARIANA-1881
POUS CADAFALCH
JOSE
1764-1809
JAIME
1732-
JOSE
1736-
PEDRO
1739-
ESTEBAN
1741-1741
MARIA
1706-
ANTONIO
1709-
MARIA
1680-
MIGUEL
1688-1709
EULALIA
1599-
MARGARITA
1602-
SALVADOR
1604-
RAMON
1605-
PEDRO
1609-
GENEALOGIA DE LOS PROPIETARIOS
DE LA CASA CODORNIU
EN EL MAS DE NOYA

The Codorníu Story

e are going to talk about man. About man and the earth; man and his efforts; man and his inspiration which, at a culminating moment in his affairs, is projected into the future through his work that will outlive him over the centuries.

This story, therefore, cannot be a conventional one, because man and his work have never been so.

From the dawn of history, tales, full of vitality, come down about man and his environment. The discovery of ancient cultures engraved in stone provides us with a vigorous image of those simple men, living in very close contact with the earth, obtaining from her all their needs for survival.

Earth has always been generous to those who loved and cherished her. Man knew how to be grateful, and from the beginning of time, offered his divinities the best fruits that earth gave him.

The intrepid Phoenician merchants, the Greek settlers, the Achaean warriors, all made a libation to their gods before embarking on their expeditions.

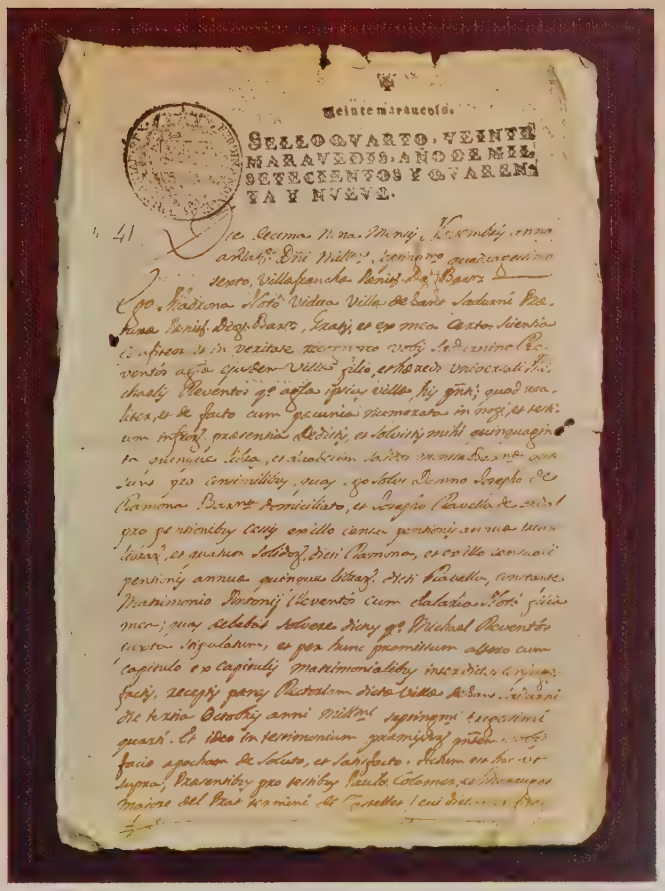
It was wine, fruit of the earth, which was chosen by men for their most important ceremonies. This is why it was called "Nectar of the Gods".

Centuries later, when Europe, already old, looked astonished upon the birth of New Worlds, an ancient document brings down to us the first written testimony of the Codorníu family. It was the year 1551. The Middle Ages had just been left behind.

This document, an inventory of Jaime Codorníu's goods left in legacy to his heir, tells us about presses and wine-cellars, barrels and casks.

A whole lifetime devoted to the elaboration of the wines born of his vineyards firmly rooted in the soil of a wine region exceptionally gifted by Nature. The sun, the rain and the cold came together and slowly shaped a fruit that man and time would finally give its exact degree of maturity.

Document making reference to the annual census by which Miguel Raventós Codorníu promises to pay the amount of 8 l. and 4 sol.


Selante maravedís.
SELLO QVARTO, VEINTE MARAVEDIS AÑO DE MIL SETECIENTOS Y QVARENTA Y NVEVE.

The men of this land learned from of old the secrets for the elaboration of wines with their softly delicate golden colours and outstanding qualities which are seldom to be found in one region alone.

Wind, cold and rain all join together in this region imprinting character to its wines.

The life led by those men was indeed not an easy one.

Their land, rich and fertile, awakened the greed of every invader of the Iberian Peninsula. For four centuries Moors and Christians fought incessantly to dominate it.

With the XII century peace at last arrived and, along with it, prosperity for those who, like the vines, had firmly rooted their lives in that land.

In the new Age of peace, the Codorníu men rebuilt their estate, enlarged it, and finally adapted it to the needs the new era called for.

The House was consolidated in 1659.

In that year the House of Codorníu was united by marriage to the Raventós family.

According to ancient Catalan tradition the estate should pass from the father to the "hereu", his heir, meaning the eldest son. Thus the family properties and heritage were kept intact, when the new family head acquired obligation of caring for, protecting and sheltering all his brothers and sisters.

The last heir of the Codorníu family was a woman. "La Pubilla", María Ana Codorníu.

The marriage of María Ana to Miguel Raventós marked the start of a new House. Through the merger of the two heritages, a period of splendour began. Several generations later, the new family seed was to bloom with unyielding strength.

In the middle of the XIX century, the government of the House passed to José Raventós Codorníu. His mind was teeming with new ideas. His world and his wines were becoming too small.

José Raventós concentrated all the wisdom of his elders. He investigated and studied his wines for many years. Then he discovered in them the necessary qualities for turning them into sparkling wine. It was a tempting idea. Thus, he established a goal and a road leading to it and, unwaveringly following that road, he finally reached his goal.

Inventory of goods left in 1551 by Jaime Codorníu in legacy to his heir.
one wineskin of two hogsheads, full
one pair of wooden tubs, old
several branding irons, in good condition

Let us leave aside the difficulties he had to overcome, although it is only fair to remember the misunderstanding surrounding him during his long and hard struggle. Like an old vine, firmly rooted in the ground, fighting against everything and everyone, he followed with untiring step the road he had laid down.

Finally, 1872 marked an unforgettable turning point. José Raventós uncorked his first bottle produced in a Spanish cellar, by the strictest champagne method.

Thus we come to the end of a chapter, but at the same time to the beginning of the new book of the record of the Raventós Codorníu family.

Its main character was José's son, Manuel. He took over the government of the House and, trusting wholeheartedly in his success, he brought about an enormous change in its course.

The risk involved was considerable. Several generations had been left behind. But he knew he could ask more of his wines.

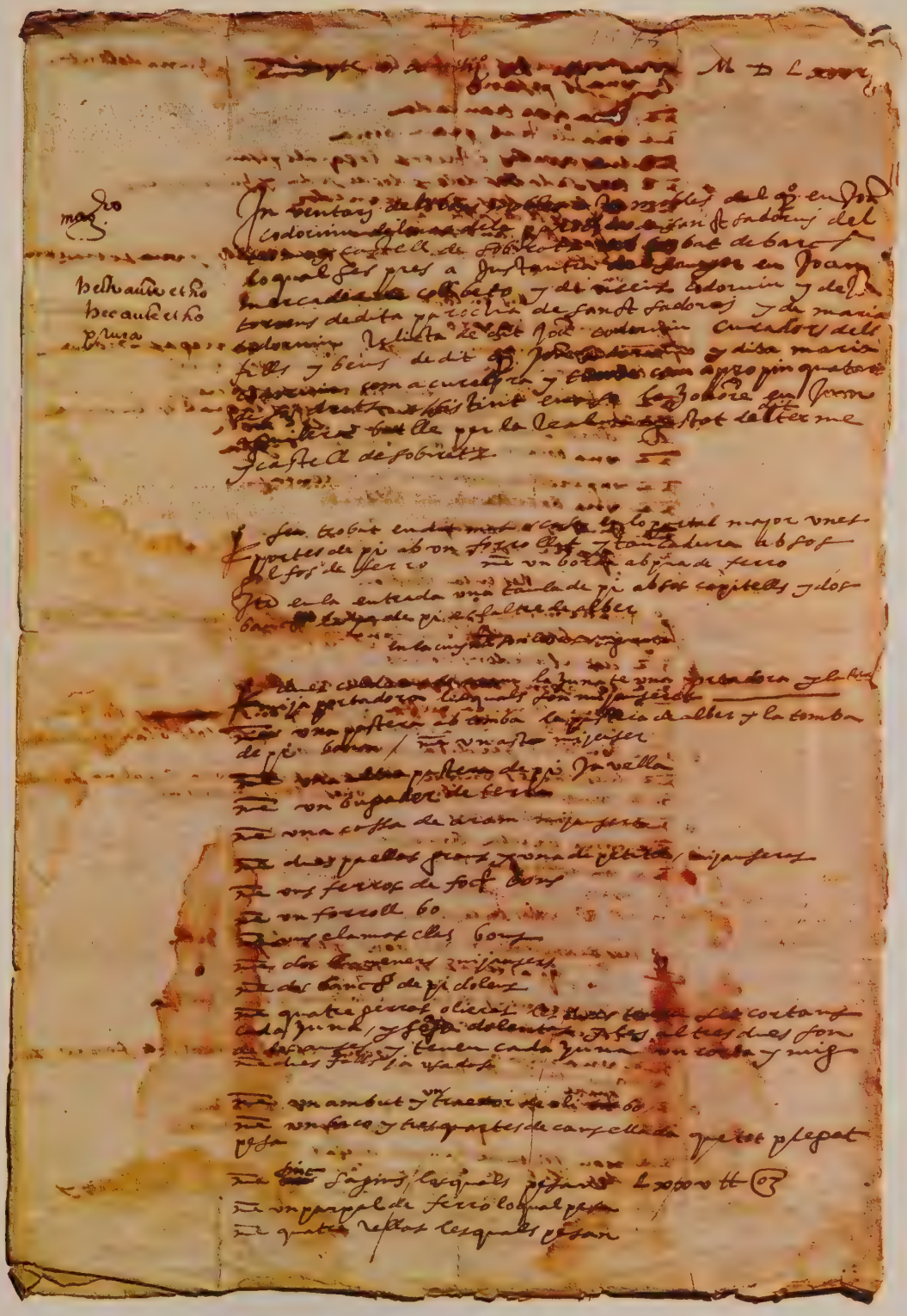
He travelled to foreign countries, worked in the semi-darkness of the cellars. He personally studied manufacturing processes, and finally arrived back home bringing the best wine-experts of France with him who, enthusiastic with his projects, decided to support him in his endeavour.

The privileged land was still the same, as well as its fruit, but its final product was to be quite different.

To succeed he had to clear the barrier that had been insurmountable.

Up to then the final goal was the elaboration of an excellent wine, but now, wine was simply the first step towards the future.

The small cellar where José Raventós carried out his early research work, and in which the first bottle was born, had become completely insufficient. The men used to working under a burning sun, or in the spacious cellars, believed, without the slightest doubt, all Manuel Raventós told them. They started digging into the innermost parts of the earth, surrounded by an environment which was foreign to them. They changed their hoes for picks, pruning shears for shovels. Carts that once carried the barrels now transported the earth removed from the depths.



XV-Century press mentioned in Jaime Codorníu's inventory.

Like an enormous anthill, the aging cellars were given shape, cellars which later were to contain the shaking-racks and be occupied by skilful disgorgement specialists.

All of it was planned not only to meet the requirements of the first harvest but with a wider horizon in mind.

A titanic effort was made. The house was undergoing a deep transformation and some sceptics did not think very highly of the outcome.

Doom watchers are always present when something great is being created. Only a strong mind is able to overcome criticism. Manuel Raventós shut his ears and went unwaveringly ahead along the course he had laid out for himself. The conviction that he was right grew as his cellars got bigger and bigger, the size of which was far beyond anything created until then.

The beginning of his extraordinary task, the foundations of today's House was, from that moment, firmly established.

Another obstacle, an epidemic destroyed the European vineyards. The phylloxera also destroyed many hopes. Not, however, those of Manuel Raventós. He replanted his vineyards with vines suitable for the land and climate, and particularly with ideal qualities for the growing and production of their fruit.

He had extremely good-quality vines.

He had the best wine-experts of the time with him.

The first harvest was about to be collected.

He only needed a name for his products.

Manuel Raventós looked back for a moment. Hundreds of years of wine-making prestige and tradition flashed through his mind, with his family at the centre of it all.

José Raventós produced the first Codorníu bottle in 1872.

He did not have to look too far. He soon found the name that evoked a world of ancient feelings: Codorníu.

The image he wanted to express was there.

Now he only had to let the world know.

With deeply felt emotion Manuel Raventós saw passing before his eyes, on old wagons pulled by teams of strong horses the first cases going out to execute the small orders sent in to Codorníu from many far-off places in Spain.

But his mind knew no rest.

Foreseeing the great influence of advertising in the future, he arranged a poster contest. In the last third of the past century, posters were the ideal means of communication.

Such outstanding artists as Casas, Utrillo, Tubilla or Junyent, offered the best of their art to present to the customer the bottle that was to become the indispensable companion of the happy moments of the Spanish people.

Out of the unique expressive force which inspired that generation's work, the posters that in a short time carried the Codorníu name to the farthest corners of the country came into being.

Today the original posters are displayed in the Codorníu Museum.

In 1897 Codorníu received from H. M. the Queen Regent, María Cristina, the title of Purveyor to the Royal House. In 1904 H.M. King Alfonso XIII visited the cellars, admiring their size and praising the elaborating and growing processes.

Wineskin from the XV century mentioned in Jaime Codorníu's inventory.

Late in the last century Manuel Raventós took of the House and built it up into a leading business.

During the first years of its existence, the House participated in the world's most important Fairs, obtaining the maximum awards at all of them.

Among them, here are a few:

— Gold medal, Exposición Universal at Barcelona, 1888.

— Gold medal, Universal Fair at Antwerp, 1894.

— Gold medal, Fair at Bordeaux, 1895.

— Gold medal, International Fair at Brussels, 1897.

— Gold medal, International Fair at Barcelona, 1929.

Since that time Codorníu's policy has been not to participate in such Fairs.

Poster contest held in 1898. R. Casas.

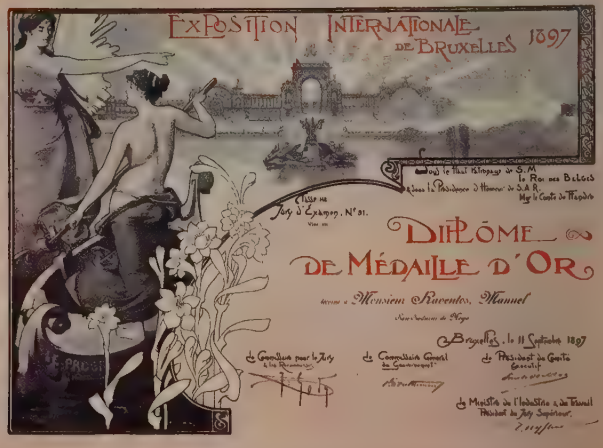
J. Tubilla

R. Casas

Gold Medal, Universal Fair at Antwerp, 1894.

Gold Medal, Universal Fair at Barcelona, 1888

Grand Prix, with Gold Medal, International Fair at Barcelona, 1929.



Gold Medal, International Fair at Brussels, 1897.

Label bearing Royal Coat of Arms.

. the Queen Regent grants Codorníu the title of Purveyor to the
al House, and the use of the Royal Arms. 1897.

Gold Medal, XIII Fair at Bordeaux, 1895.

Manuel Raventós lived to see Codorníu come of age. His efforts indelibly moulded the next generations... The guidelines were now firmly laid down. The spirit of his driving genius lives on within the cellars which continue to extend, outgrowing his own plans.

His heritage is in good hands.

In Codorníu's Golden Book we find the written remembrance of countless visits. Artists, writers, politicians, celebrities who, in one way or another, had left their mark on life, walked through the warm darkness of the cellars.

In 1967, Codorníu received the Spanish Government Award for Industry (Empresa Ejemplar) in recognition of the social work which, since its beginnings, the firm has carried out among its employees.

A crowning achievement for honest work.

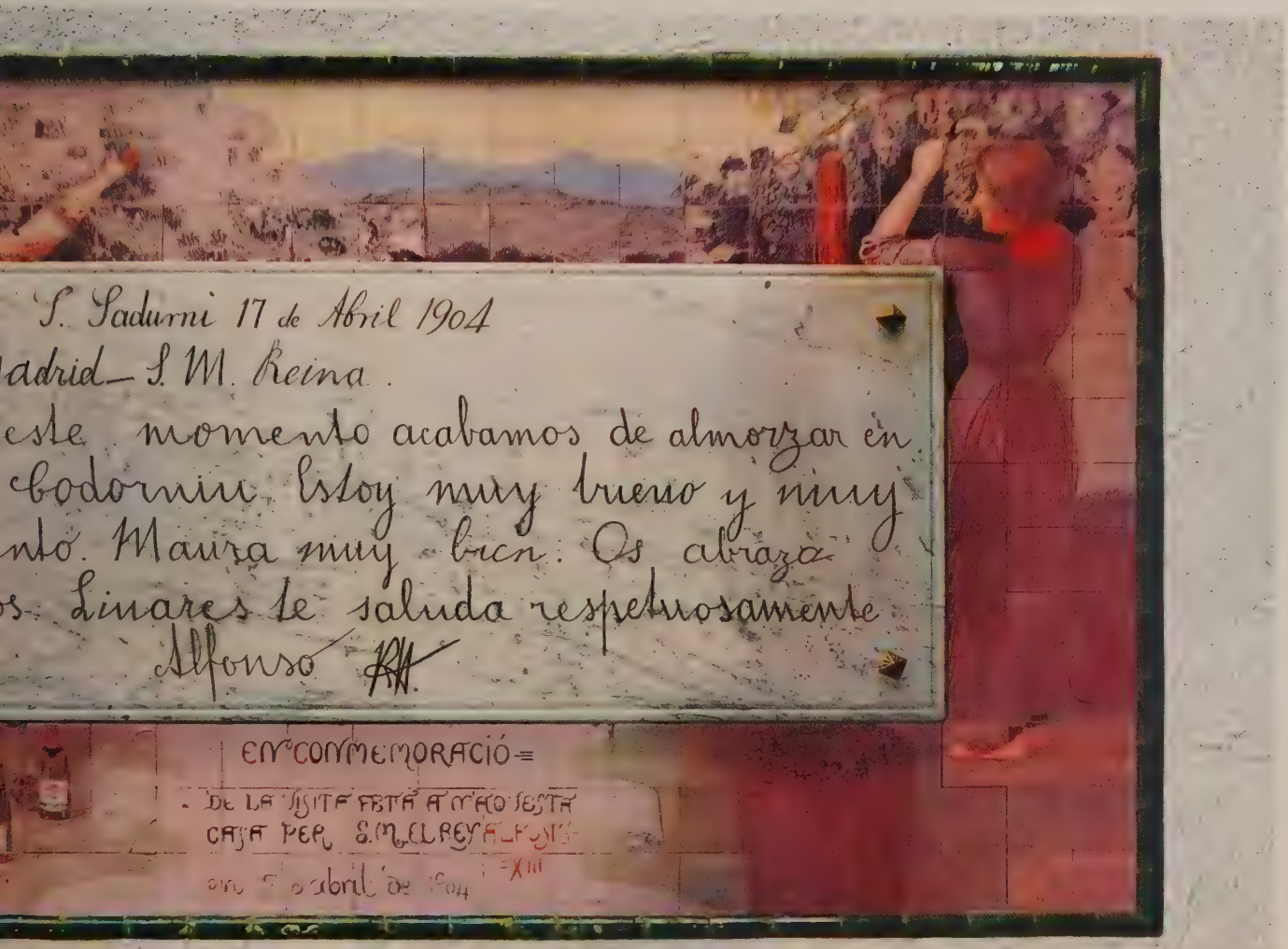
H.M. King Alfonso XIII.

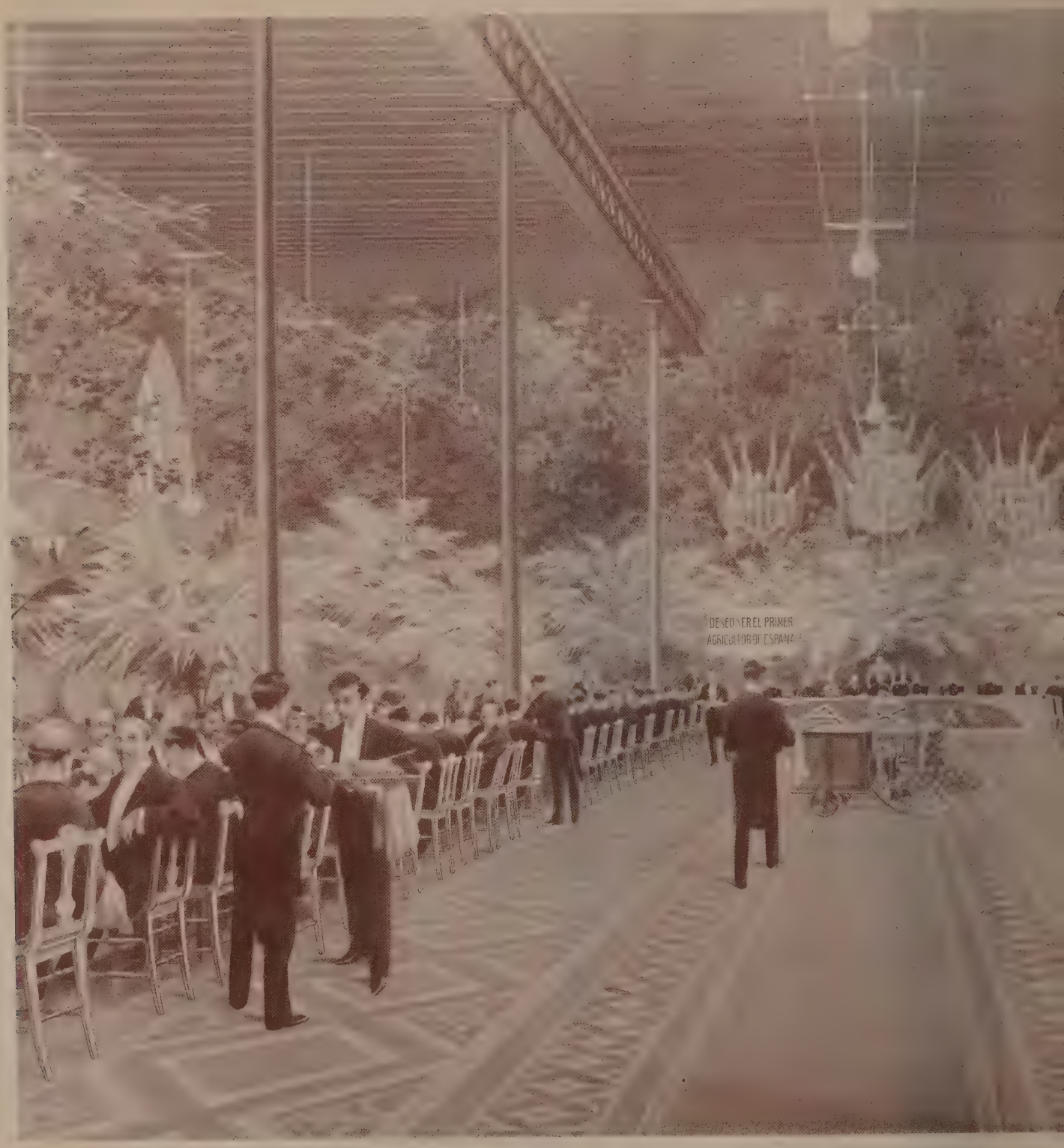
San Sadurní, 17th April 1904

We have just finished a very good lunch at the House of Codorníu. I am well and happy as is Maura. I embrace you. Linares sends you cordial greetings.

Alfonso

Telegram from H.M. King Alfonso XIII to his mother the Queen Regent after his visit to the Codorníu cellars, 1904.


S. Sadurni 17 de Abril 1904
adrid_S. M. Reina.
este momento acabamos de almorzar en
Codorniu. Estoy muy bueno y muy
nto. Maura muy bien. Os abraza
s. Linares le saluda respetuosamente
Alfonso
EN CONMEMORACIÓ
DE LA VISITA FETA A AQUESTA
CASA PER S.M. EL REY ALFONS
XIII

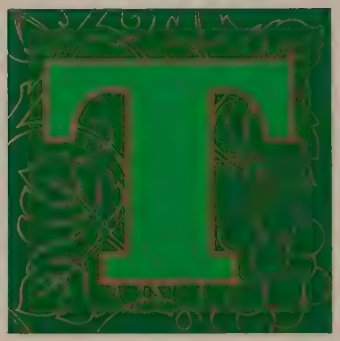

DESEO SER EL PRIMER
AGRICULTOR DE ESPAÑA

Drawing executed from the photography shot during the dinner offered to H.M. King Alfonso XIII after his visit to the cellars. It took place in the "Big Cellar"

Montserrat
Bruch
Igualada
Capellades
Piera
Masquefa
Martore
San Quintin
CODORNIU
Gelida
S. Pedro Riudevitlles
San Sadurni de Noya
SALIDA 7
Pto. Ordal
Vilafranca del Penedés
SALIDA 10
A TARRAGONA
Sitges
Vendrell

A FRANCIA
A LA COSTA BRAVA
Molins de Rey
BARCELONA
Prat del Llobregat
BARCELONA-CODORNIU
SALIDA 7
TARRAGONA-CODORNIU
SALIDA 10

The Codorníu Estate



he Big House, (La Casa Grande). That is the way it is known in the region. A name spontaneously arising from the simple hearts of men who love the land.

Under the buildings, gardens and vines, the soul of Codorníu beats.

Outside, all is peaceful and quiet. One could imagine it to be a country house. Wide gardens, plenty of shady trees, stretches of wonderfully green grass, the lake and the silence, all give a pastoral image which surprises the visitor.

Nothing seems to indicate that under our feet there is a complicated man-made network of galleries and tunnels.

Slowly, as time passes, the visitor discovers new retreats, new feelings.

Every year, more than 160.000 people from all over the world spend a morning or an afternoon of their stay in Spain, visiting the cellars.

In a few moments one begins to perceive the special spirit that flows from craftsmanship.

The early buildings, impressive monuments created by the architectural genius of José María Puig i Cadafalch, have been able to combine function with beauty.

Aerial view of the Codorníu premises.

What nowadays is the reception hall was, for many years, the dispatch department. Today it receives people who want to get an intimate knowledge of the House. The Education and Science Ministry, during the Cabinet Meeting presided by H. M. the King Juan Carlos I on 9th of January 1976, decreed that this Hall be considered as a National Monument, together with the cellars and the old pressing room, now turned into a Museum.

"Modernism", maximum representative names of which are Gaudi, Doménech i Montaner and Puig i Cadafalch, thus receives due recognition for all it has meant for architecture in the last third of the past century.

In the Puig i Cadafalch Hall a symphony of arches greets the visitor. Their contemplation invites the spirit to meditation and silence.

Its enormous size makes one experience, by contrast, feelings of intimacy and seclusion. In an almost reverential manner, the visitor lets his eyes wander from one arcade to the next; from the stately doors to the sparkling multi-coloured stained glass, and from the reddish ceiling to the austere floor tiling.

Ogival stained glass window in the Reception Hall.

Former labelling room designed late in the XIX century by the architect Puig i Cadafalch; now the Reception Hall. National Monument

Cellar of the Most Serene Chapter, used for important ceremonies.

A new sight. Another new and surprising image.

Yes, we are inside a cellar. One of the first that were made. Until quite recently, thousands of bottles quietly reposed here. It is the "Cava del Serenísimo Capítulo" (Cellar of the Most Serene Chapter).
Today, Codorníu has changed its destiny.

In order to celebrate properly the 100th anniversary of the first Codorníu bottle, this cellar was chosen. In it, an elegant luncheon was given for thousands of friends, customers and collaborators.
Here, underground, with the murmuring of the bottles sliding on the serpentine conveyor belts as a background, Codorníu warmly greeted the sons and grandsons of those people who worked together from the beginning in its growth.

It was logical to offer them a special setting, and none better than the cellars themselves.

Today, this cellar, those celebrations now only a memory, is still the last stage of many a visit. Commercial delegations, groups of Spanish customers and others from all over the world, drink here a final toast before returning home.

Happy is the destiny of the Cava del Serenísimo Capítulo! After a long life devoted to wine-making it is now filled with ever-friendly voices.

Under the Codorníu gardens the cellars stretch away deep down.

entrance to the cellars.

The ancient oak. More than five hundred years of life. A symbol of the House.

Under its welcoming branches, the hopes that Codorníu had put in its vines, ripened time and again. Hopes that never let them down.

The old oak. Wordless testimony that reminds the visitor that, at Codorníu, there is no hurry. Nature, assisted by man, has to carry out her vital cycle in order to fructify. Time is the borderline between one grape harvest and the next.

In the records of the short but full history of San Sadurní de Noya, there figures the tradition from ancient times of closing deals with a handshake under the Codorníu oak tree.

Today, thousands of visitors seal their promises of true friendship when saying goodbye under the ancient oak, the faithful keeper of the House's purest traditions.

Codorníu Museum installed in the former grape pressing room. National Monument

Two presses from the XVI and XVII centuries, respectively.

The Codorníu Museum. Installed in the building that was put up a century ago to house the presses which at that time were considered to be large. With its walls, arcades and floors saturated with the aroma of a hundred harvests, with one of its primitive presses, a living souvenir of the past, the Museum zealously guards the history of the House perpetuated in the variety of a surprising collection of tools for the preparation and growing of wine and vines.

Time stands still here. In each object.

It is a wonderful journey through the wine culture, as old as man.

Bowls and jars, casks and barrels, a wide variety of presses, carts and baskets for the transport of the grapes.

A collection of utensils created by man for the ever better care of his most favourite product.

The eye lingers awhile on several pieces, named in the inventory of Jaime Codorníu, which evoke the first efforts which laid the foundations of what the House is today.

The Vineyards.

There are four varieties of grape used by Codorníu in its products.

"Macabeo", the original vine that suggests its decisive contribution to a wonderful process that starts with aroma and ends in flavour.

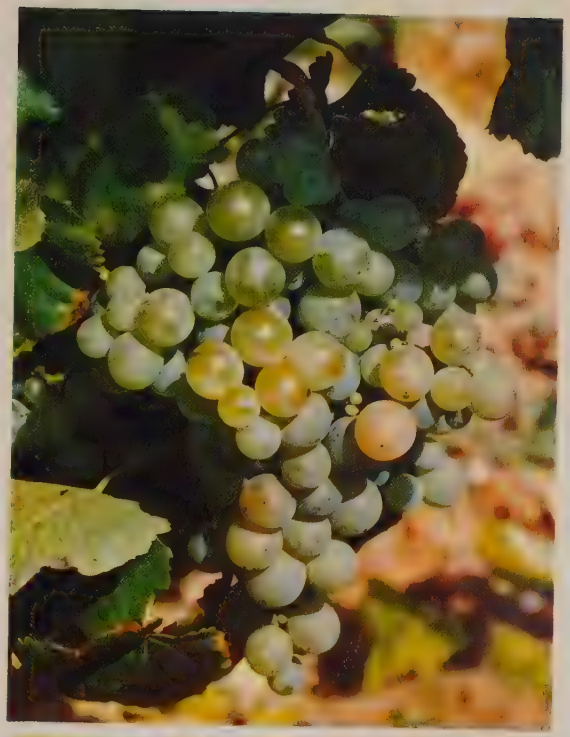
"Parellada", means grade, softness, elegance. Already purified in the vineyard by the sun and the cold, from its birth, it contributes its delicate qualities.

"Xarel·lo", gives strength, vigour and resistance. Just the right and necessary body for a flavour that is unequalled.

"Morastell", contributes to the great process initiated by its "sisters". Its qualities will serve to ensure freshness and long life.

Macabeo

Parellada



Xarel·lo

Morastell

CODORNIU

Cellar with wine barrels. XIX century. National Monument

The Process

nce the grapes have reached the exact degree of ripeness, they are taken to the cellars and put into special presses which rapidly extract the juice, thus avoiding all contact with the residue of the fruit.

The first half of the juice obtained is the "Flor del Mosto" (Prime Must) which will be used for the elaboration of Codorníu.

In oak casks and barrels, the must turns into wine. During the winter it is decanted many times to achieve the clarity and transparency proper to a white wine.

Grape pressing.

Manuel Raventós cellar, where reserve wines are kept.

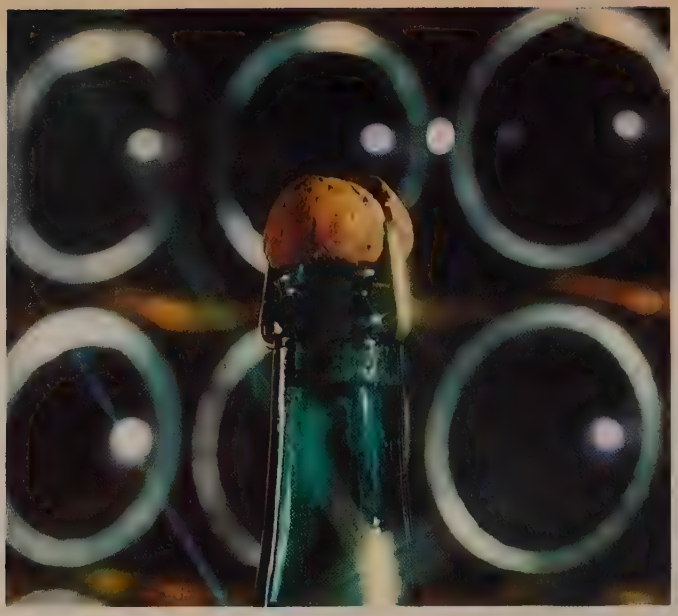
Vitrified ceramic casks prepared for wine blending.

Decanting for wine clarification.

Each wine is tasted in order to determine its characteristics.

Just before spring begins, the reserve wines are mixed with those of the previous harvest to obtain a new wine. A wine carefully balanced, which, year after year, makes Codorníu constant in each one of its qualities.

This is the "cupaje" (blending) the result of which is of prime importance in the cellars.



Bottle with the cork and staple used in the cellars for aging.

The wine finally goes into its definitive container: the bottle.

Underground, at a constant temperature, the bottles are lined up along huge galleries, adorned by the silence which promises a happy awakening.

Darkness. It is the continuous watch of days, months, years. In the cellars time does not matter. The bottles require quiet and repose. Only expert hands are allowed to caress them, achieving, step by step, the transparent brightness and clear colour that mean, when seen, a careful elaboration.

Years will pass by before the bottles return to the light of day. Codorníu slowly acquires the bubbles that have made it famous world-wide.

Protected from vibrations, light and draughts, the wine will remain in contact with the sediment formed with the bubbles.

Codorníu is being born.

And one day, the cellar master will see that it already has all the qualities that a long and slow aging process has given it.

The sediment formed inside the bottle must be eliminated.

Again it will be man who prepares the next step.

During months, the bottles are placed in racks with an angle of inclination towards the floor which is greater every day, and lightly moved and turned an eighth of a turn each time. This makes the sediment slide down the glass walls towards the cork, avoiding its getting mixed with the wine.

At last the bottles are practically upside down.

The sediment has been deposited completely in the cork.

The moment for disgorgement has arrived. A crucial fraction of a second in the process.

Bottles going down into the aging cellars.

Bottles on conveyor belts going to the aging cellars.

Always upside down, the bottles go to the hands of an expert who, with a skilful and rapid movement, makes the cork pop out along with the sediment.

An instant of hesitation could make the effort of years of patient waiting worthless.

The small loss occurred in the disgorgement operation is compensated with a small quantity of aged wine which will make the different types: "brut", "dry", "semi dry" or "sweet".

This is practically the end of the process.

In a couple of months the new cork will adapt itself to the bottle neck, and this bottle will be ready then to receive, with all due honour, the Codorníu label.

Now man can rest. His mission along the slow years of a long process has been vital. Without his care, and his devotion, the miracle would have not come about. The pupil can hardly become a master without a helping hand to guide his first steps.

From here on, mechanisation can start helping man.

Aging cellar.

Several views of the cellars where the bottles are shaken.

Fermentation gives rise to a sediment.

In the dispatch room, huge labelling machines decorate the bottles.

Automatic hands, untiringly, make a perfect job in affixing caps, collars, and labels.

And from there, to the warehouses, from which every day truckloads of cases leave bound for vaious destinations. By road, rail, ship or plane, the sparkling message of joy and friendship contained in Codorníu is spread the world over.

This brings to a close a constantly repeated cycle, as new bottles will emerge out of the depths of the cellars to take the place of the ones that have just left.

Bottles are shaken daily to make the sediment slide down to the cork.

With a skilful movement the sediment is ejected.

Labelling and dispatch rooms.

BENJAMIN
CODORNÍU
SAN SADURNÍ DE NOYA
CODORNIU
SECO
GRAN CREMANT
CODORNÍU
SAN SADURNÍ DE NOYA
CODORNIU
SECO
EXTRA
CODORNÍU
SAN SADURNÍ DE NOYA
CODORNIU
ROSADO
CODORNÍU
BRUT
SAN SADURNÍ DE NOYA

Codorníu produces six different classes:

Gran Codorníu - Brut

Non Plus ultra - Brut

Rosé - Brut

Extra - Dry / Semi Dry / Sweet

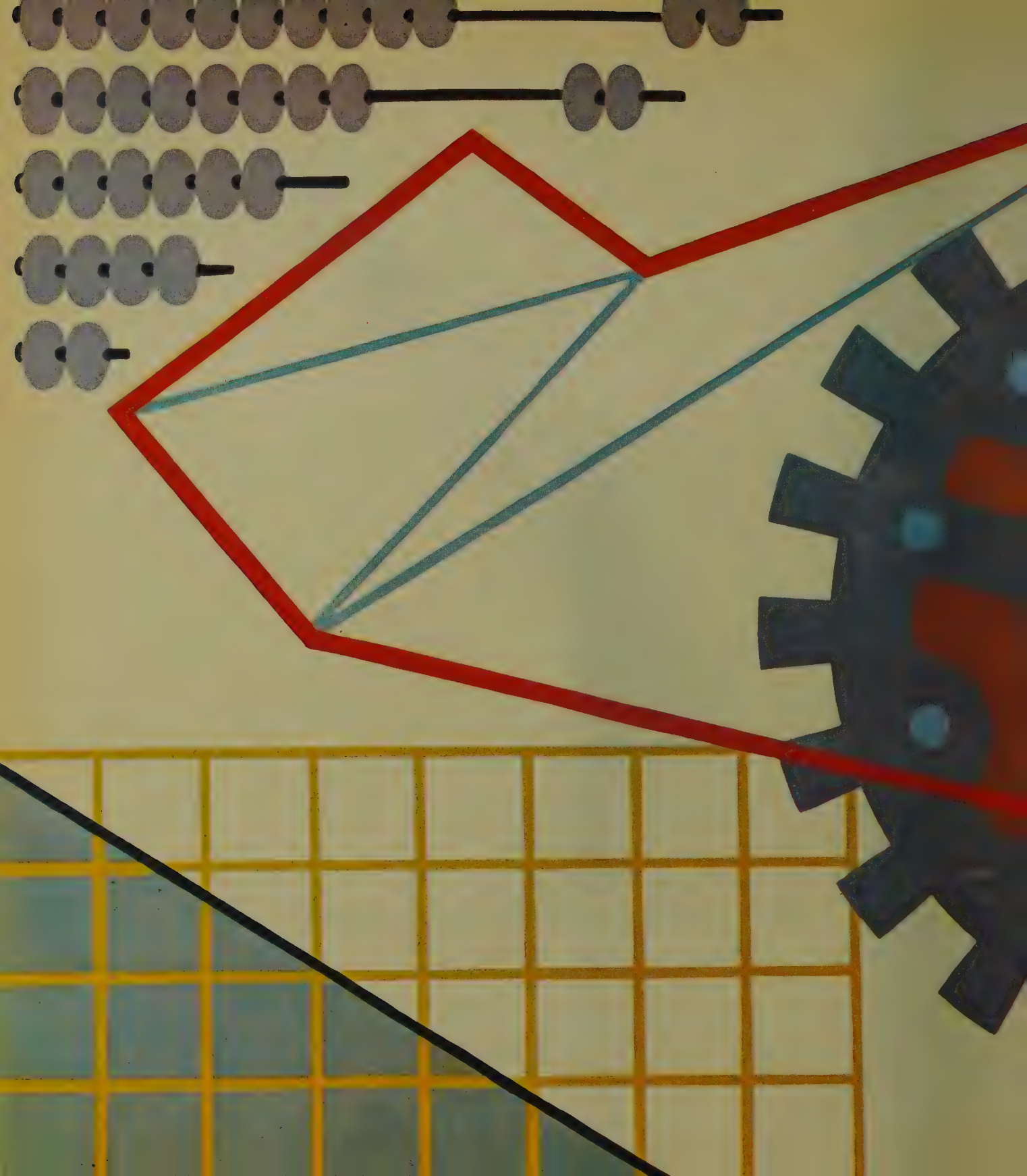
Gran Cremant - Dry / Semi Dry

Benjamín

All of them owe their exceptional characteristics to the painstaking process, the various stages of which have been explained.

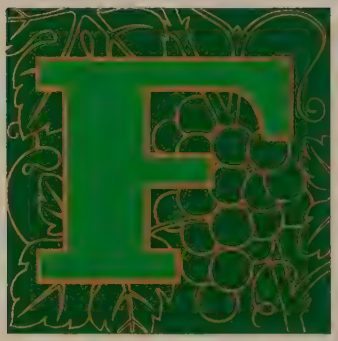
Brut and Dry types, are fit for entrées, meat or game and enhance the delicate flavour of fish. As an apéritif, they are the perfect companions of shellfish.

Semy Dry and Sweet are suitable for dessert and particularly for those who do not like the drier varieties.



Main door of the Codorníu building in Barcelona.

Administration



or centuries, the family heritage was organised as a patriarchy.

The reins of the house were in the hands of the heir.

With the XX century new systems have been adopted.

Codorníu continues to be a compact family block within whose framework, as generations go by, come the men who, without abandoning the principles that set the standard of family activity throughout the centuries, have known how to meet the ever-pressing needs of present-day life.

Modern means of transport shorten great distances. The men of Codorníu once more look ahead to the future coming ever closer. The structures must be brought up to date.

Within Codorníu's own building located in the centre of the old and seigniorial district of Barcelona, where the main offices are installed, a great transformation is taking place.

New departments are created, in charge of which there are technicians and specialists, as many as necessary. All the internal mechanism is speeded up.

With the arrival of new computers, a new horizon of possibilities has been opened up.

The incorporation into the company of the great data bank, able to supply information in a fraction of a second, simplifies control, statistics, invoicing and filing operations.

The most advanced technology thus achieves its object: simplifying what was difficult and complicated.

As one goes through the forged iron door marking the entrance, one is impressed by the deep contrast with the previous visit to the cellars. While there everything was peaceful and silent, here one senses busy activity. There, tradition reigns, here, the most advanced techniques hold sway.

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Reception hall at the Barcelona head offices.

In the arrangement of the various working areas, beauty is combined with functionality.

The Reception Hall is adorned by the two great ceramic plafonds representing stylized bunches of grapes.

The general office, spacious and symetrical, permits the merging of the various sections, creating an atmosphere of interdependence without interfering with the specific functions of each department.

The computer room. The driving brain which takes up work and supplies information.

Everything is most carefully calculated to speed up the firm's administrative work.

Main administrative office.

Data processing.

Board Room at the Barcelona head office.

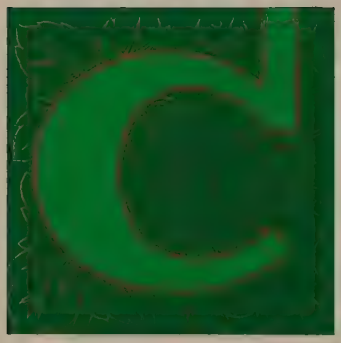
One of the rooms still keeps the echoes of old times and dear voices. The Board Room.

Periodically, the members of the family meet here to analyze the course of the company and set new targets.

Only the table is of modern design. The rest of the Room has been planned to re-create the original family tradition.

Isolated from the other rooms, at each new meeting, the Room recalls those other meetings in which, with firm determination, the guidelines of the House were laid down.

Organization



odorníu counts on ten area offices covering the whole country in order to offer a better service.

In charge of each one there is a manager with all the personnel required for the efficient development of its activities.

Dealing with customers is always direct, without middlemen who may obstruct the perfect gearing of Codorníu's sales and distribution network.

Every year, two general meetings of the marketing team are held, interchanging experiences and establishing future policies. Later, each local office will modify and adapt these policies according to the special characteristics of its own markets.

La Giralda Tower, Seville.

Hercules' tower, Corunna.

Portugalete bridge, Bilbao.

Goddess Cybele, Madrid.

Codorníu's area offices in Spain.

Export business is obviously the most attractive goal of any great company. Codorníu has been exporting ever since the past century. In the cellars, the names of the world's main capitals are cut in stone, perpetuating the memory of the first countries in Codorníu's international expansion. At the present time Codorníu has subsidiary companies in England, France and Germany, besides actively exporting to 72 countries.

The growth process continues at the same rate as the continuous enlargement of the cellars, as extension work on them has never stopped throughout the Company's compact history.

The export department keeps in touch continuously with its subsidiary companies and customers through the most modern means of communication.

Exports of Codorníu go out worldwide.

Closing Words

Like a mother watching her children growing up, Codorníu can look upon the expansion of a company stemming from the non-conformism of a few men who knew how to ask for the best of what their prodigal and generous land offered them.

That's the way of this House, where man is still important, irreplaceable. Where the new and the practical shake hands with the purest craftsmanship tradition.

We have endeavoured to offer a real image of Codorníu. We still believe that man and his work, when this work is well done, can never be conventional.

It satisfies us that contact has been made between you and Codorníu.

On the other hand, the simple fact that you are acquainted with our way of thinking and acting, compensates us in large measure.

We would like to drink a toast with you. And if, this time, distance makes it impossible, we are content with the thought that, when you visit the cellars, we will see our wish fulfilled.

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